USDA

United States Department of Agriculture

Marketing and Regulatory Programs

Agricultural Marketing Service

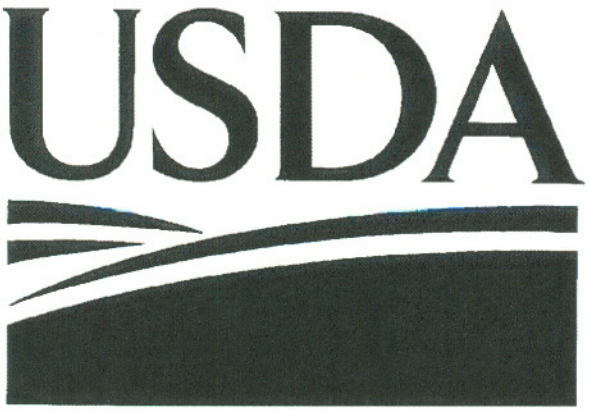
Washington, DC 20250

FV309-CS1

April 2004

Commodity Specification

Dry, Edible Beans, Peas and Lentils



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I. General

A. U.S. Standards

Dry, edible beans, peas and lentils produced under this Commodity Specification must meet the requirements specified in the applicable United States Standards for Beans, Whole Dry Peas, Split Peas and Lentils effective on the date of the Invitation for Offers to Sell (Invitation). The U.S. Standards are published separately and are incorporated herein and made a part of this Commodity Specification.

B. Exceptions to U.S. Standards

Exceptions to the U.S. Standards for the Department of Agriculture (USDA) purchases are found in Section II, Commodity Specifications, of this document. Additional exceptions may be specified in the applicable Invitation. Any exceptions contained in the applicable Invitation shall have precedence over the requirements contained herein, for that Invitation only.

C. Product Origin

1. Dry, edible beans, peas and lentils delivered pursuant to this Commodity Specification shall have originated from crops that have been 100% grown, processed, and packed in the United States, its territories or possessions, the Commonwealth of Puerto Rico, or the Trust Territories of the Pacific Islands, (hereinafter referred to as the United States). See Section I.F. of Announcement FV-309.

2. If the contractor handles any commodity originating from sources other than the United States, the contractor must have a written plan to segregate the commodity. This segregation plan will include an identification and record system for all commodities to ensure they are completely segregated and cannot be used to fulfill contracts awarded by USDA. Such segregation plan must be made available to representatives of the Agricultural Marketing Service (AMS).

3. The contractor must maintain positive written documentation records evidencing 100 percent domestic origin, to the grower level. Contractors must also ensure that the documentation provided by any sub-contractors demonstrates the same level of traceability. The burden of proof of compliance is on the contractor.

   Documentation may include load or warehouse storage receipts for raw product (i.e., bin tags), product blend (formulation) records, product coding explanations, finished product warehousing records, shipping or payment records, or other documentation or evidence that clearly establishes the product's domestic origin.

4. Such records must be available for review by the Government in accordance with Article 76 of USDA-1. In the event of an audit, AMS auditors will examine documents to verify compliance.

5. Self-certifications by contractors and sub-contractors will not be accepted.

6. Failure to observe this requirement may lead to suspension or debarment, contract termination, and penalties at Title 18, Section 1001 of the US Code concerning falsification of information.

D. Manufacturing Practices

1) Good Manufacturing Practices

All beans, peas and lentils must be produced in accordance with the Food and Drug Administration's Good Manufacturing Practices (21 C.F.R., Part 110).

2) Plant Sanitation Inspection

Successful bidders are required to undergo a plant sanitation inspection.

The primary purpose of conducting a plant sanitation inspection is to ensure that the contractor produces products in a clean, sanitary environment. Contractors are required to maintain process operations records that are sufficiently detailed as to allow the Grain Inspection, Packers and Stockyards Administration (GIPSA), Federal Grain Inspection Service (FGIS) and AMS, Fruit and Vegetable Programs, to determine past and current sanitation practices.

The FGIS will conduct the sanitation inspection. FGIS personnel will follow the procedures found in FGIS' Sanitation Inspection Handbook. Contractors must provide the Contracting Officer with a copy of an acceptable Sanitation Inspection Report.

Contractors who have completed a FGIS sanitation inspection for any other purpose within six months of the award will also be deemed to have satisfied this requirement.

Completion of the plant sanitation inspection prior to the submission of a bid is suggested, but not required. If a firm submitting a bid receives an award, and has not had a plant sanitation inspection within the past year, it must provide proof of an acceptable plant sanitation inspection not later than 10 business days from the date of award of the contract. Failure to provide this documentation within the proper time frame will result in the contract being terminated for cause.

E. Packing Season

All dry edible beans, peas and lentils must be from the current packing season/crop year, unless otherwise specified in the applicable Invitation.

F. Types and Styles of Beans, Peas and Lentils

DRY, EDIBLE BEANS: Pinto Beans, Red Beans (small red type only), Blackeye Beans, Light Red Kidney Beans, Dark Red Kidney Beans, Baby Lima Beans, Pink Beans, Great Northern Beans, Garbanzo Beans, Pea, Lentils, Split Green, and Pigeon Peas.

NOTE: Pigeon Peas are botanically known as Cajanus, cajan from the family leguminose, which are known to be grown in Puerto Rico region and the U.S. Virgin Islands.

G. Grade of Beans, Peas and Lentils

DRY, EDIBLE BEANS: Dry, edible beans delivered to USDA shall be grade U.S. No. 1, except U.S. No. 2 for splits, and shall meet the specifications for the class(es) of beans listed in the Invitation and in the United States Standards for Beans effective at the date of the Invitation. The exception for splits applies when splits are a grade-determining factor. In this situation, the inspection certificate shall state that the beans meet this commodity specification and would have graded U.S. No. 1 except for splits.

DRY SPLIT PEAS: Dry split peas of the class Green Split Peas or Yellow Split Peas shall be grade U.S. No. 1 and shall meet the specification for the classes of peas listed in the Invitation and in the United States Standards for Whole Dry Peas, Split Peas and Lentils effective at the date of the Invitation.

LENTILS: Lentils shall be of the class Lentils and shall be grade U.S. No. 1 and shall meet the specification for the classes of lentils listed in the Invitation and in the United States Standards for Whole Dry Peas, Split Peas and Lentils effective at the date of the Invitation.

H. Markings, Labels and Packaging

Commercial labels and packaging are acceptable as long as it meets the Food and Drug Administration requirements. The following applies for commercial labels and packaging:

1. Intermingling of labeling methods are not acceptable in a shipping unit (truckload).

2. Two or more different commercial labels are not allowed in a shipping unit (truckload).

3. The manufacturer must establish a product identification coding and record systems that clearly links product by place and date of manufacture to specific USDA contracts and destinations.

4. The required product identification and record systems, including codes, must be reviewed and approved by FGIS. FGIS will include the product identification codes on the Commodity Inspection Certificate (Form FGIS-993) that will accompany the product to destination.

5. The product identification code used for traceability must be placed in a visible location on all primary containers in such a manner that it may not be removed.

The following applies to USDA labels and packaging:

The contractor must place a unique lot code for every lot offered for inspection on all primary and secondary containers except plastic for balers. The contractor may use any type of codes desired and may place the codes anywhere on the outside of the containers. Specific codes can only be used one time for each contract. Lots that are not uniquely marked will be treated as any other lot with marking deficiencies and rejected.

1. Primary Containers

   The product must be packed in bags and/or shipping containers or balers as specified in the Invitation. Containers will be of a type normally and successfully used in commercial channels by the industry and shall conform to the applicable carrier rules and regulations. The terms **"two-pounds"**, **"twenty-five-pounds"**, and **"one hundred-pounds"** refer to a net weight of two pounds, twenty-five pounds, and one hundred pounds, respectively.

   A. Two-pound Packages

      1. Plastic bags will have FDA approval for dry, edible beans, peas and lentils, and be suitable for safe distribution to domestic users.

      2. The bag markings shall be in **black ink** and shall be of the design shown in mechanicals for base art and overlay (See Exhibit 1). These mechanical layouts, suitable for reproduction, are available from the Contracting Officer upon request. The Universal Product Code (UPC) bar code must be placed on the labels and on shipping cases (See Exhibit 3). The net weight must be expressed in metric as well as avoirdupois units.

   B. 25-pound Bags. Materials used may be paper or woven polypropylene approved for use by FDA, and shall be suitable for safe distribution to domestic users.

   C. 100-pound Bags. When the Invitation calls for product in 100-pound bags, the materials may be: (1) woven polypropylene bags, or (2) new burlap bags.

   For 25-pound and 100-pound Bag Markings. "See Exhibit 1"

All containers must be of food grade quality in compliance with the Food Additives Regulations of the Federal Food and Drug Administration.

All containers must be completely sealed.

2. Secondary Container (case) Markings

Shipping Containers and Balers for Two-Pound Packages.

Product in two-pound packages, shall be packed in new, corrugated fiberboard, shipping containers or multiwall paper balers. Corrugated fiberboard shipping containers may be sealed by plastic tape in lieu of glue. The tape must be of the width and strength used commercially and is acceptable by common carriers for safe transportation to destinations. The tape must extend down the sides or ends at least two inches without interfering with the case markings. A tape of see-through type may be used. A gummed paper tape may be used to close the paper balers, however, the paper tape will not overlap any of the printing on the balers.

Cases must be marked in such a manner that they contain all of the statements or information contained in Exhibit 2, "Required markings for Shipping Containers or Balers." Case markings must be clearly marked and easily read.

Cases may be marked by printing or stenciling or by an alternative, preprinted, self-adhesive label or stickers. Self-adhesive label or stickers must be affixed to the case in such a manner that they cannot be removed intact.

Cases must have the recycling statement shown in Exhibit 4, "Please Recycle" Symbol and Statement or Exhibit 5 "Corrugated Recycles" Symbol and Statement.

No markings other than those permitted under this section must appear on the shipping containers, balers, or bags unless approved by USDA.

I. Universal Product Codes (UPC)

Contractor's UPC is acceptable for commercial labels and packaging.

Primary label and shipping container UPC for USDA products are listed in Exhibit 3. The Contractor's UPC is not acceptable for USDA's labels and packaging requirements. The primary container UPC must be positioned on the label as shown in Exhibit 1. The shipping container UPC must be marked on the case as shown in Exhibit 2.

J. Palletization Requirements

1. Pallets

Pallets must be on 48 X 40 inch, non-reversible, flush stringer, and partial four-way entry. New pallets must be good quality woods. Used pallets must be No.1 hardwood or its equivalent in new softwood. If pallet exchange is desired, the contractor shall arrange for pallet exchange with consignees. USDA is in no way responsible for arrangement of pallet exchange.

2. Unitization

Each delivery unit of beans, peas and lentils must be unitized (palletized and stretchwrapped). Shipping cases must be stacked and secured from top to bottom, so that each container and layer of containers becomes an integral part of the pallet. Either stretch wrapping with plastic film or "lock 'n pop" is acceptable.

II. Commodity Specifications

A. Products delivered pursuant to this Commodity Specification must have originated from crops that have been grown and packed in the United States (including Puerto Rico) in accordance with good commercial practices, during the packing season and from the crop year(s) specified in the Invitation, and must meet the requirements specified in the applicable United States Standards effective on the date of the Invitation, and any additional requirements listed herein.

B. Average Net Weight Requirements and Under-fill Limit

The average net weight of the lot must meet the weight as specified by the label. Failure of the lot to meet the average net weight requirement will cause rejection of the lot.

No individual container shall weigh less than the under-fill limit. Lots found to have any containers weighing less than the under-fill limit will be rejected.

Net Weight Requirement	Under Fill Limit
2.0 pounds	1.96 pounds
25.0 pounds	24.5 pounds
100.0 pounds	98 pounds
over 100.0 pounds	98 percent

III. Inspection and Checkloading

A. Requirements

FGIS must perform the inspection and checkloading required by Articles 54 and 55 of USDA-1. The cost of inspection, samples taken for inspection, mailing of review samples submitted for evaluation, and any chemical analysis required for testing shall be for the account of the Contractor. Inspection of the product must be performed not more than 90 days prior to shipment.

B. Certification

Subject to Articles 54 and 55 of USDA-1, the acceptability of the quality, weight, packaging, and checkloading of the product must be evidenced by certificates issued by FGIS.

Contractor must not ship the product unless informed by the FGIS that the containers and markings meet the Acceptable Quality Level (AQL) of the "U.S. Standards for Condition of Food Containers." Notice by FGIS that a designated lot scheduled for shipment does not meet the AQL will constitute rejection to the contractor of such lot. Except with respect to shipments that do not meet the AQL standards, and notwithstanding Article 56(b) of USDA-1, contractor may ship the product prior to receipt of the commodity testing and analysis results in which event contractor assumes all risks and liabilities that arise with respect to the failure of the shipped product to meet contract specification.

C. Procedures

The Contractor must give the FGIS at least 7 days advance notice when scheduling inspection service.

FGIS will determine if each lot offered for inspection meets the product and container requirements of the contract on the basis of representative sample units. Representative sample units will be graded according to the Regulations Governing Inspection and Certification of Dry Edible Beans, Peas and Lentils and containers will be examined according to the United States Standards for Condition of Food Containers (7 C.F.R. part 42.140), effective on the date of the Invitation.

An examination will be performed by randomly selecting and weighing a specified number of filled shipping units for each production lot. The exact number of filled shipping units examined is determined in accordance with approved FGIS sampling procedures. The average net weight of the shipping unit is determined by subtracting the average tare weight from the average gross weight. The average net weight of the sampled shipping units must not weigh less than 98 percent of the marked net weight.

Failure of the lot to meet the average net weight requirement is cause for rejection of the lot.

Examination and certification of product by FGIS does not relieve contractors of their responsibility to deliver a product that complies with all contractual and specification requirements.

IV. Failure to Meet Specifications

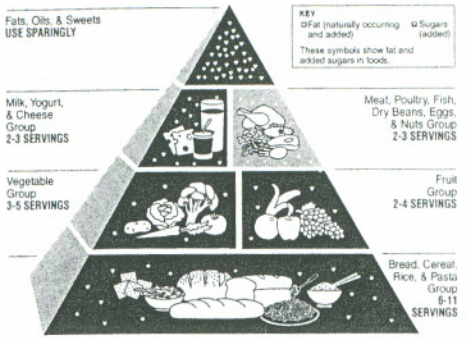
Any lot which fails applicable specifications prescribed herein, as determined by the FGIS will be rejected as not acceptable for delivery. If any lot of dry, edible beans, peas and lentils fails to meet the product or packaging requirement, the Contractor may request in writing that USDA accept delivery of the lot. USDA may, **at its option**, accept delivery, provided that the purchase price is the contract price less the discount, to be determined by the Contracting Officer, depending upon the reason(s) for the failure to meet specifications.

Suzanne Rigby
Chief, Commodity Procurement Branch
Fruit and Vegetable Programs
Agricultural Marketing Service

V. Exhibits

Exhibit 1

The Food Guide Pyramid



CARE OF PRODUCT

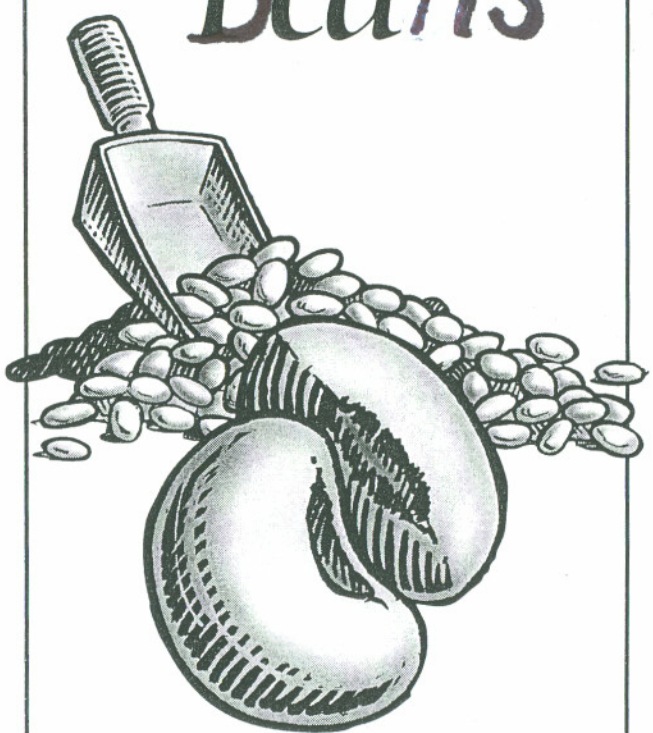
- Store in a cool, dry place.
- After opening, store unused Dry Beans in a tightly covered container.

CONTENTS About 5 cups, dry. 1 cup beans, dry = about 2 3/4 cups, cooked.

INGREDIENTS xxx xxx xxx xxx xxx xxx xxx xxx xxx xxx

UPC Code

Blackeye Beans



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NOT TO BE SOLD OR EXCHANGED
Inspected by the U.S. Department of Agriculture

NET WEIGHT 32 OUNCES (2 LBS.)

Nutrition Facts

Serving Size 0 cup (000g)
Servings Per Container 0

Amount Per Serving

Calories 000 Calories from Fat 000

	y Value*
Total Fa	00%
Satura	00%
Cholest	00%
Sodium	00%
Total Carbohydrate 00g	00%
Dietary Fiber 0g	0%
Sugars 00g	
Protein 00g	

Nutrition Facts panel FPO

Vitamin A 0%	•	Vitamin C 0%
Calcium 00%	•	Iron 0%

Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

		Calories:	2,000	2,500
Total Fat	Less than		65g	80g
* Sat Fat	Less than		20g	25g
Cholesterol	Less than		300mg	300mg
Sodium	Less than		2,400mg	2,400mg
Total Carbohydrate			300g	375g
Dietary Fiber			25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

PLEASE RECYCLE

USDA FOOD

To receive a copy of a nutrition education pamphlet, write to: Food and Consumer Service, Special Nutrition Programs, 3101 Park Center Drive, Alexandria, VA 22302

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Commodity Specification

Dry, Edible Beans, Peas and Lentils

Exhibit 1
(cont.)

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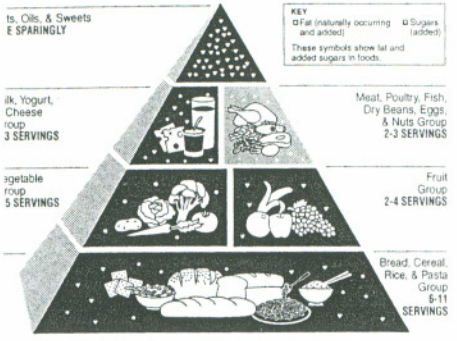


CARE OF PRODUCT

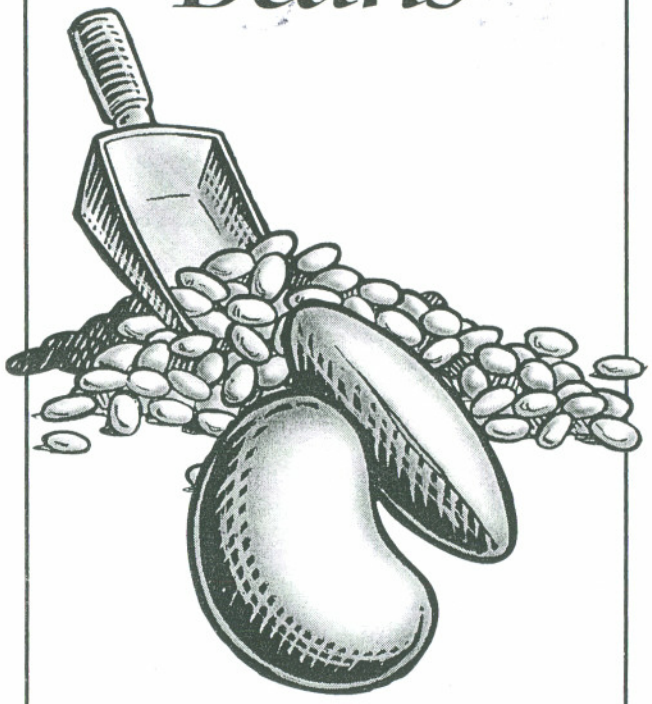
- Store in a cool, dry place.
- After opening, store unused Dry Beans in a tightly covered container.

CONTENTS About 5 cups, dry. 1 cup beans, dry = about 2 3/4 cups, cooked.

INGREDIENTS xxx xxx xxx xxx xxx xxx xxx xxx xxx xxx

UPC Code

Baby Lima Beans



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NET WEIGHT 32 OUNCES (2 LBS.)

Nutrition Facts

Serving Size 0 cup (000g)
Servings Per Container 0

Amount Per Serving	
Calories 000	Calories from Fat 000
	y Value*
Total Fa	00%
Satura	00%
Cholest	00%
Sodium	00%
Total Carbohydrate 00g	00%
Dietary Fiber 0g	0%
Sugars 00g	
Protein 00g	

Nutrition Facts panel FPO

Vitamin A 0%	•	Vitamin C 0%
Calcium 00%	•	Iron 0%

Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

		Calories: 2,000	2,500
Total Fat	Less than	65g	80g
* Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

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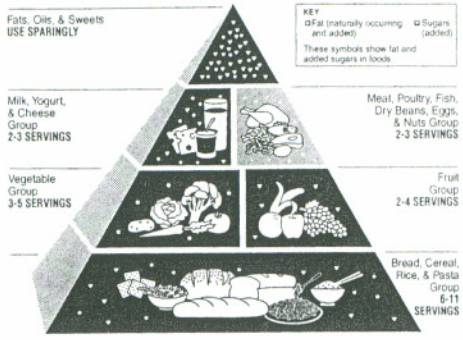

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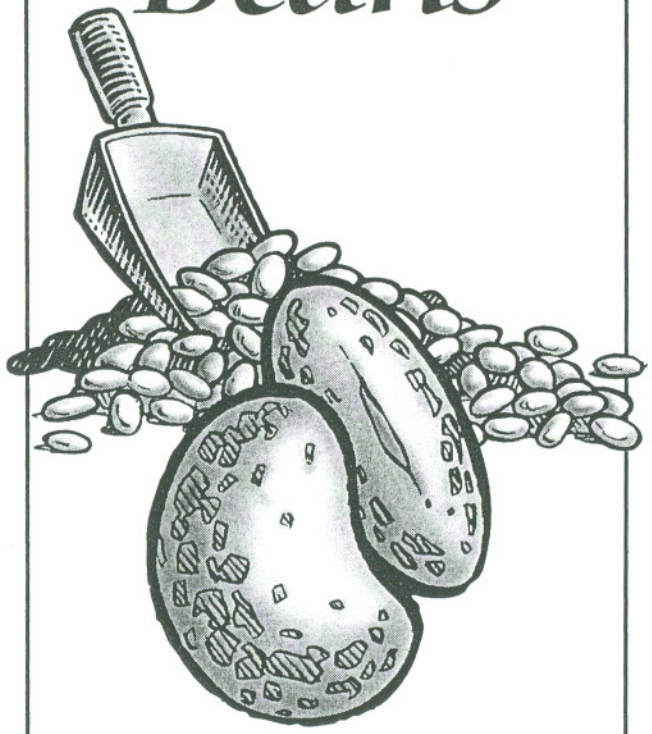
- After opening, store unused Dry Beans in a tightly covered container.

CONTENTS About 5 cups, dry. 1 cup beans, dry = about 2 3/4 cups, cooked.

INGREDIENTS xxx xxx xxx xxx xxx xxx xxx xxx xxx xxx

UPC Code

Pinto Beans



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NET WEIGHT 32 OUNCES (2 LBS.)

Nutrition Facts

Serving Size 0 cup (000g)
Servings Per Container 0

Amount Per Serving

Calories 000 Calories from Fat 000

	y Value*
Total Fa	00%
Satura	00%
Cholest	00%
Sodium	00%
Total Carbohydrate 00g	00%
Dietary Fiber 0g	0%
Sugars 00g	
Protein 00g	

Nutrition Facts panel FPO

Vitamin A 0%	•	Vitamin C 0%
Calcium 00%	•	Iron 0%

Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

		Calories: 2,000	2,500
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Cholesterol	Less than	300mg	300mg
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Dietary Fiber		25g	30g

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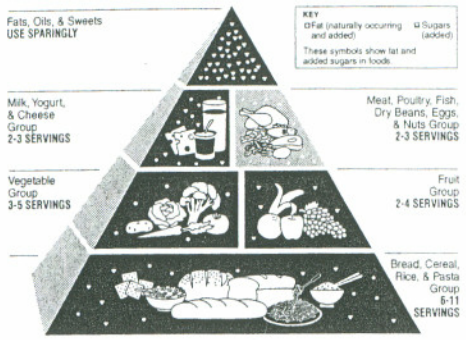

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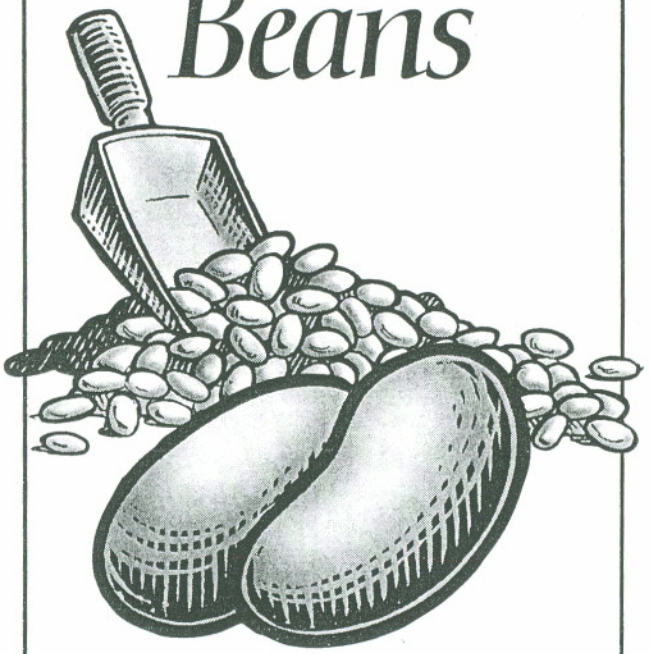
- Store in a cool, dry place.
- After opening, store unused Dry Beans in a tightly covered container.

CONTENTS About 5 cups, dry. 1 cup beans, dry = about 2 ¾ cups, cooked.

INGREDIENTS xxx xxx xxx xxx xxx xxx xxx xxx xxx xxx

UPC Code

Great Northern Beans



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Nutrition Facts

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Servings Per Container 0

Amount Per Serving

Calories 000 Calories from Fat 000

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Satura	00%
Cholest	00%
Sodium	00%
Total Carbohydrate 00g	00%
Dietary Fiber 0g	0%
Sugars 00g	
Protein 00g	

Nutrition Facts panel FPO

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Calcium 00%	• Iron 0%

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Calories per gram:
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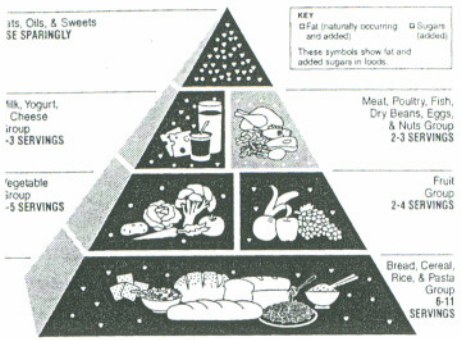

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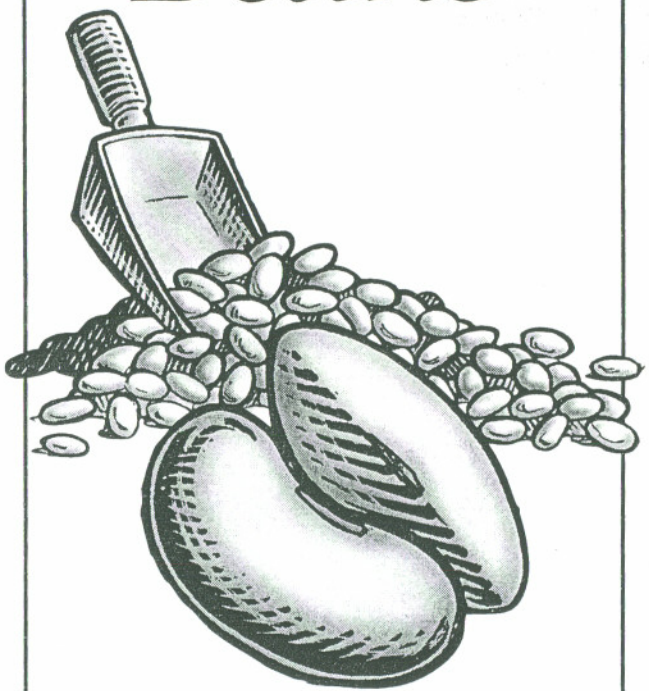
INGREDIENTS xxx xxx xxx xxx xxx xxx xxx xxx xxx xxx

UPC Code

RED Kidney Beans



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Nutrition Facts

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Servings Per Container 0

Amount Per Serving

Calories 000 Calories from Fat 000

	y Value*
Total Fa	00%
Satura	00%
Cholest	00%
Sodium	00%
Total Carbohydrate 00g	00%
Dietary Fiber 0g	0%
Sugars 00g	
Protein 00g	

Nutrition Facts panel FPO

Vitamin A 0%	• Vitamin C 0%
Calcium 00%	• Iron 0%

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		Calories: 2,000	2,500
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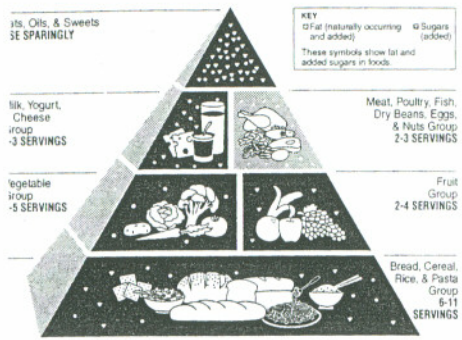


CARE OF PRODUCT

- Store in a cool, dry place.
- After opening, store unused Dry Beans in a tightly covered container.

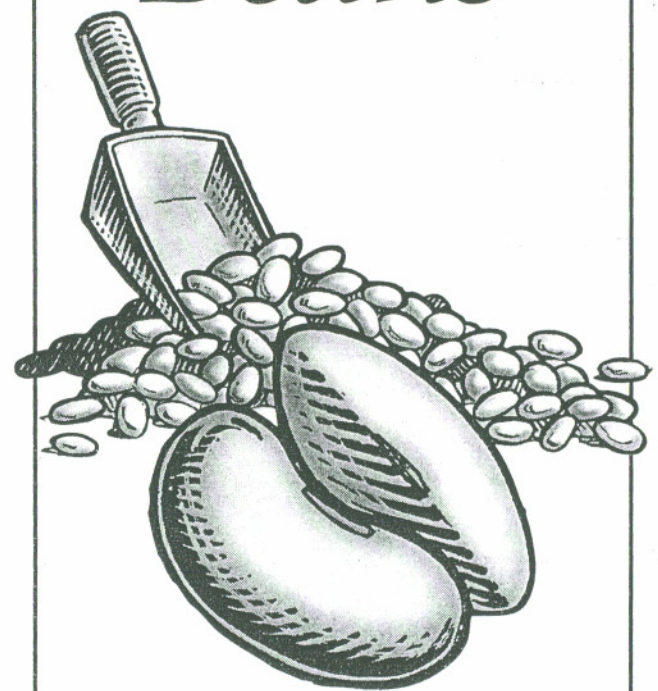
CONTENTS About 5 cups, dry. 1 cup beans, dry = about 2 ¾ cups, cooked.

INGREDIENTS xxx xxx xxx xxx xxx xxx xxx xxx xxx xxx

UPC Code

DARK RED

Kidney Beans



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NOT TO BE SOLD OR EXCHANGED
Inspected by the U.S. Department of Agriculture

NET WEIGHT 32 OUNCES (2 LBS.)

Nutrition Facts

Serving Size 0 cup (000g)
Servings Per Container 0

Amount Per Serving

Calories 000 Calories from Fat 000

	y Value*
Total Fa	00%
Satura	00%
Cholest	00%
Sodium	00%
Total Carbohydrate 00g	00%
Dietary Fiber 0g	0%
Sugars 00g	
Protein 00g	

Nutrition Facts panel FPO

Vitamin A 0%	•	Vitamin C 0%
Calcium 00%	•	Iron 0%

Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

		Calories: 2,000	2,500
Total Fat	Less than	65g	80g
* Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

PLEASE RECYCLE

USDA FOOD

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April 2004

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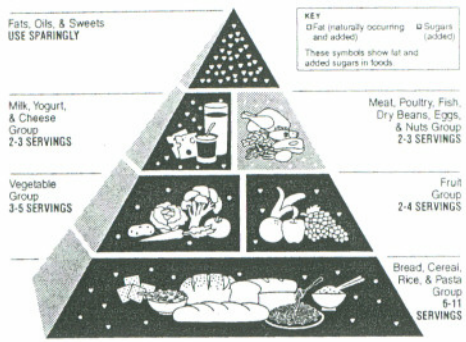
FV309-CS1

Commodity Specification

Dry, Edible Beans, Peas and Lentils

Exhibit 1
(cont.)

The Food Guide Pyramid



CARE OF PRODUCT

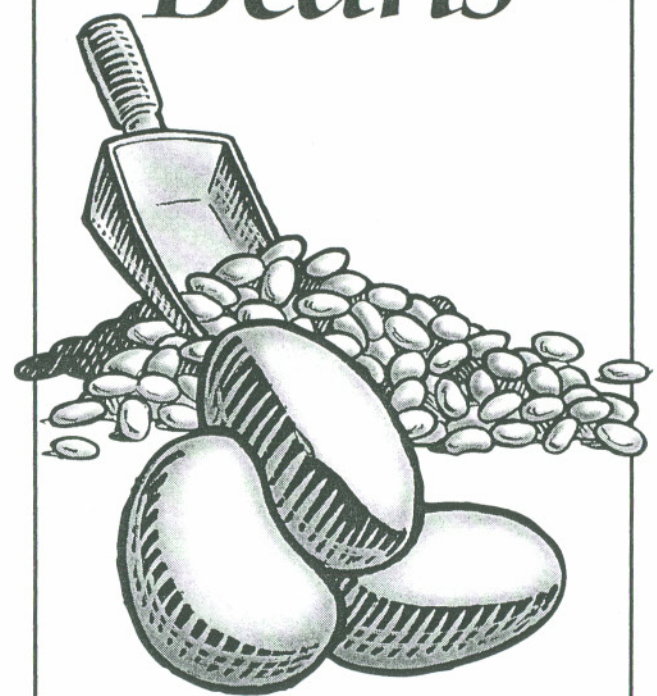
- Store in a cool, dry place.
- After opening, store unused Dry Beans in a tightly covered container.

CONTENTS About 5 cups, dry. 1 cup beans, dry = about 2 3/4 cups, cooked.

INGREDIENTS xxx xxx xxx xxx xxx xxx xxx xxx xxx xxx

UPC Code

Navy Beans



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Inspected by the U.S. Department of Agriculture

NET WEIGHT 32 OUNCES (2 LBS.)

Nutrition Facts

Serving Size 0 cup (000g)
Servings Per Container 0

Amount Per Serving

Calories 000 Calories from Fat 000

	y Value*
Total Fa	00%
Satura	00%
Cholest	00%
Sodium	00%
Total Carbohydrate 00g	00%
Dietary Fiber 0g	0%
Sugars 00g	
Protein 00g	

Nutrition Facts panel FPO

Vitamin A 0%	•	Vitamin C 0%
Calcium 00%	•	Iron 0%

Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

		Calories: 2,000	2,500
Total Fat	Less than	65g	80g
* Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

PLEASE RECYCLE

USDA FOOD

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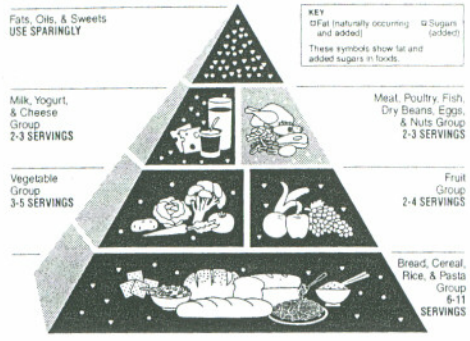
FV309-CS1

Commodity Specification

Dry, Edible Beans, Peas and Lentils

Exhibit 1
(cont.)

The Food Guide Pyramid



CARE OF PRODUCT

- Store in a cool, dry place.
- After opening, store unused Dry Beans in a tightly covered container.

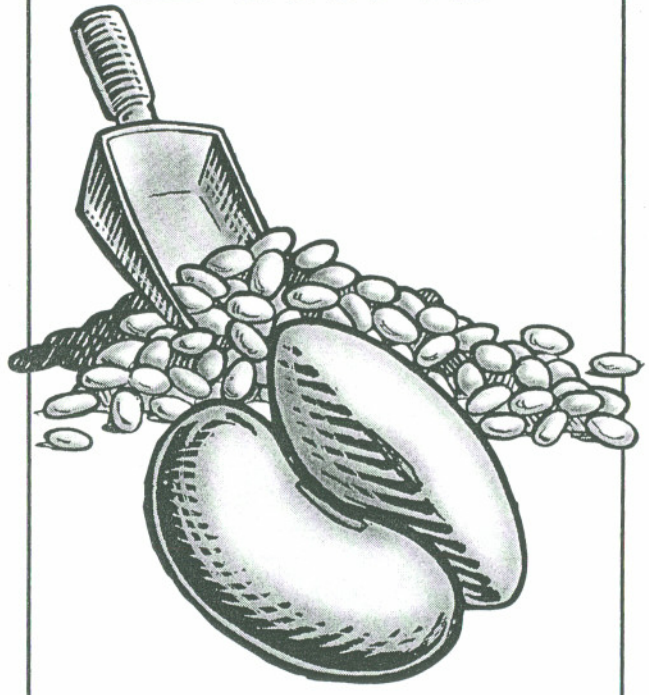
CONTENTS About 5 cups, dry. 1 cup beans, dry = about 2 ¾ cups, cooked.

INGREDIENTS xxx xxx xxx xxx xxx xxx xxx xxx xxx xxx

UPC Code

LIGHT RED

Kidney Beans



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NOT TO BE SOLD OR EXCHANGED
Inspected by the U.S. Department of Agriculture

NET WEIGHT 32 OUNCES (2 LBS.)

Nutrition Facts

Serving Size 0 cup (000g)
Servings Per Container 0

Amount Per Serving

Calories 000 Calories from Fat 000

	y Value*
Total Fa	00%
Satura	00%
Cholest	00%
Sodium	00%
Total Carbohydrate 00g	00%
Dietary Fiber 0g	0%
Sugars 00g	
Protein 00g	

Nutrition Facts panel FPO

Vitamin A 0%	•	Vitamin C 0%
Calcium 00%	•	Iron 0%

Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

		Calories: 2,000	2,500
Total Fat	Less than	65g	80g
* Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

PLEASE RECYCLE

USDA FOOD

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Exhibit 1
(cont.)

MARKINGS REQUIRED ON 25-LB AND 100-LB BAGS

Letter Size		
25-LB BAGS	100-LB BAGS	
1"	2"	DRY _____ 1/
1"	1"	DISTRIBUTED BY USDA
1"	1"	IN COOPERATION WITH STATE AND LOCAL
1"	1"	OR TRIBAL GOVERNEMNTS FOR DOMESTIC
1"	1"	FOOD ASSISTANCE PROGRAMS
1"	1"	NOT TO BE SOLD OR EXCHANGED
1"	1"	STORE IN COOL, DRY PLACE
1"	1"	CONTRACT NO. _____ 2/
1"	1"	NET WEIGHT _____ 3/
1"	1"	PACKED IN _____ 4/
		5/
		6/

Markings shall be in **DARK BLUE INK**, and are to be placed on one side of the bag. On the reverse side of the bag, print the USDA symbol (at least 5" in diameter) and the packer's name and address – city, state, zip code.

1/ Insert class name of beans in conformance with class of beans shown in contract (Pink Beans, Pinto Beans, Pea Beans (Navy Beans), etc.)
2/ Insert last five digits of contract number.
3/ Insert applicable weight and metric equivalents: 25 lbs (11.34 kg), 100 lbs (45.36 kg)
4/ Insert month and year packed. The first month of the shipping period specified in the Invitation is acceptable.
5/ Insert Universal Product Code (see Exhibit 3).
6/ Vendors who have proper certification are encouraged to place the universally recognized Kosher symbol here.

Exhibit 2

MARKINGS REQUIRED ON FIBERBOARD SHIPPING CONTAINERS OR BALERS

DRY _____ 1/

DISTRIBUTED BY USDA

IN COOPERATION WITH STATE AND LOCAL

OR TRIBAL GOVERNMENTS FOR DOMESTIC

FOOD ASSISTANCE PROGRAMS

NOT TO BE SOLD OR EXCHANGED

STORE IN COOL, DRY PLACE

CONTRACT NO. _____ 2/

NET WEIGHT 24 LBS. (10.89 KG)

PACKED IN _____ 3/

4/

Markings shall be made in **BLACK INK** and are to be placed on each end of fiberboard shipping container or one side of the baler. Markings may be printed or stenciled on containers or balers in lettering not less than 3/8 inch caps. On two sides of the fiberboard shipping containers and on the reverse side of the baler, print the product name, the USDA Food Symbol (sufficient size to stand out prominently), and the packer's name and address – city, state, and zip code.

1/ Insert class name of beans in conformance with class of beans shown in the contract (Pink Beans, Pinto Beans, Pea Beans (Navy Beans), etc.).

2/ Insert last five digits of contract number.

3/ Insert month and year packed. The first month of the shipping period specified in the Invitation is acceptable.

4/ Place in lower right hand corner of the side panels, the applicable Universal Product Bar Code (See Exhibit 3).

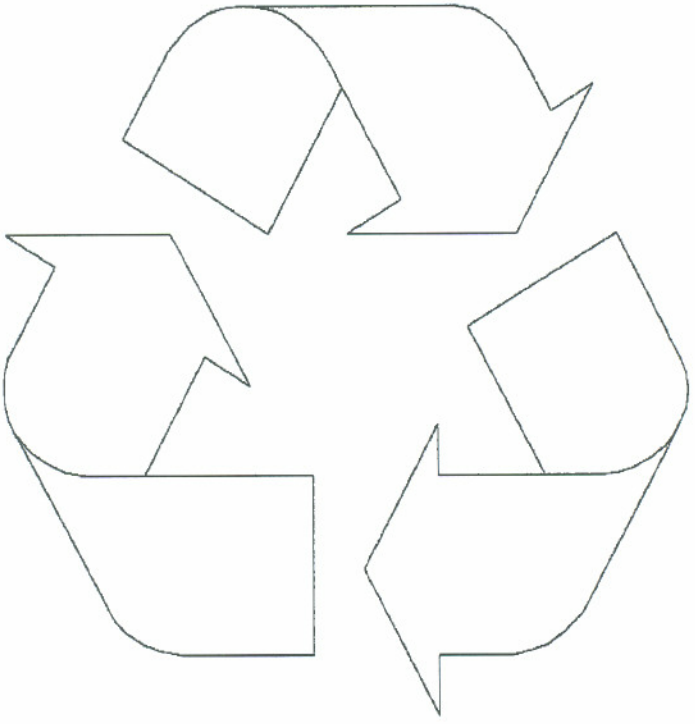
Exhibit 3

Universal Product Codes

COMMODITY		PRIMARY CONTAINER	SHIPPING CONTAINER
DRY BEANS	12/2-lb	7 1500101905 9	1 07 15001 01905 6
Blackeye	12/2-lb	7 1500101910 3	1 07 15001 01910 0
	25 lbs	7 1500101930 1	1 07 15001 01930 8
Garbanzo	12/2-lb	7 1500101911 0	1 07 15001 01911 7
	25 lbs	7 1500101933 2	1 07 15001 01933 9
Baby Lima	12/2-lb	7 1500101912 7	1 07 15001 01912 4
	25 lbs	7 1500101936 2	1 07 15001 01936 9
Pinto	12/2-lb	7 1500101914 1	1 07 15001 01914 8
	25 lbs	7 1500101942 4	1 07 15001 01942 1
	100 lbs	7 1500101967 7	1 07 15001 01967 4
Great Northern	12/2-lb	7 1500101917 2	1 07 15001 01917 9
	25 lbs	7 1500101925 7	1 07 15001 01925 4
Dark Red Kidney	12/2-lb	7 1500101915 8	1 07 15001 01915 5
	25 lbs	7 1500101945 5	1 07 15001 01945 2
Light Red Kidney	12/2 lb	7 1500101920 2	1 07 15001 01920 9
	25 lbs	7 1500101927 1	1 07 15001 01927 8
Small Red	12/2-lb	7 1500101940 0	1 07 15001 01940 7
	25 lbs	7 1500101948 6	1 07 15001 01948 3
Pea	12/2-lb	7 1500101918 9	1 07 15001 01918 6
	25 lbs	7 1500101924 0	1 07 15001 01924 7
Pink	12/2-lb	7 1500101913 4	1 07 15001 01913 1
	25 lbs	7 1500101939 4	1 07 15001 01939 1
Split Green	12/2-lb	7 1500101922 6	1 07 15001 01922 3
Lentils	12/2-lb	7 1500101135 0	1 07 15001 01135 7
	25 lbs	7 1500101134 3	1 07 15001 01134 0
Pigeon	12/2-lb	7 1500101073 5	1 07 15001 01073 2

Exhibit 4

"Please Recycle" Symbol and Statement



PLEASE RECYCLE

Exhibit 5

"Corrugated Recycles" Symbol and Statement

Corrugated Recycles

Exhibit 6

USDA Symbol